

nunos@TheExpress

Menu



#NunosPizza

Antipasti - Starters

Parmigiana Di Melanzane

   £7.80

Thin layers of fried aubergines with Nunos' special tomato sauce, basil leaves, parmesan cheese and mozzarella cheese.

Soute di Vongole

   £8.50

Clams, garlic, parsley, olive oil, white wine, crostini garlic bread.

Calamari alla Griglia

 £8.50

Grilled squid with mixed salad and seasonal vegetables.

Gamberi Pil Pil

 £11.00

Prawns prepared with cherry tomatoes, onion, garlic, paprika, chilli and white wine.

Formaggio Caprino

   £7.00

Caramelized goat's cheese, homemade tomato jam and garden leaves.

Tagliere Affettati

  £12.50

Selection of Italian cured meats.

Minestrone

   £5.50

Vegetable Soup with Parmesan Cheese

Beef Carpaccio

 £11.50

Wafer thin slices of beef fillet with black truffle oil and shavings of parmesan, garnished with wild rocket leaves.

Insalate - Salads

Caprese salad

  £6.90

Insalata Burrata

 £8.90

Goat's cheese with honey & nuts

    £6.90

Pasta Fresca

(All our pastas are homemade using fresh eggs and quality ingredients. Compose your pasta dish from the list below with a sauce of your choice or ask your waiter for the Chef's suggestion).

In addition we also have egg free pasta available with a hint of spinach. 

Accompanying sauces

Our Pasta Selection

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|---|-------|
| Spaghetti | £7.25 |
| Tagliatelle | £7.25 |
| Rigatoni | £7.25 |
| Penne | £7.25 |
| Fusilli | £7.25 |
| Ravioli Ricotta & Spinaci  | £8.50 |
| Gnocchi di Patate | £8.50 |
| Cappelletti | £8.50 |

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|--|----------------------|
| Rosto  | £3.00 (extra charge) |
| Bolognese | £3.00 (extra charge) |
| Alle Vongole  | £4.00 (extra charge) |
| Tomato & Basil  | |
| Pesto     | £3.00 (extra charge) |
| Carbonara    | £3.00 (extra charge) |
| Funghi    | £3.00 (extra charge) |
| Four Cheeses    | £3.00 (extra charge) |
| Arrabbiata  | |
| Cacio e Pepe     | £3.00 (extra charge) |
| Amatriciana  | £3.00 (extra charge) |

Secondi Piati - Main

Scaloppine di Vitello al Limone

Slim slice of veal fillet, flavoured with lemon.

 £15.50

Cotoletta

Pan-fried bread-crumbed veal stuffed with Pesto and Pine Nuts.

   £15.50

Tagliata di Manzo

Grilled Beef Entrecote de Retinto.

 £18.00

Iberian Cheek

Stewed in Red Wine.

 £15.50

Nunos Fish & Chips

John Dory goujons deep fried in a thin crispy batter.

  £12.90

Pesce spada alla Siciliana

Grilled swordfish with pizzaiola sauce, cherry tomatoes, capers, olives and olive oil.

  £18.50

Beef Lasagna

Layers of egg pasta with minced beef and pork, tomato, béchamel and parmigiana-reggiano.

   £9.50

Vegetarian Lasagna

Layers of egg pasta with courgettes, peppers, aubergines, béchamel and parmigiana-reggiano.

    £9.50

Mixed Mushroom Risotto

Italian rice cooked with a variety of mushrooms and parmigiana-reggiano.

    £11.50

Please ask your waiter for our daily specials.

Contorni – Side orders

Patate Fritte

Hand cut.

 £3.00

Insalata Mista

Mixed fresh lettuce leaves, red onion and cherry tomatoes.

    £3.00

Verdure Grigliate

Assorted selection of grilled vegetables.

   £3.00

Funghi Saltati

Sauteed mushrooms.

   £3.00

Pizze Rosse (with tomato sauce)

1 - Margherita

     £6.00

Tomato sauce, mozzarella, fresh basil.

2 - Quattro Formaggi

    £11.30

Tomato sauce, mozzarella, gorgonzola, Grana Padano, pecorino.

3 - Calzone

    £10.00

Tomato sauce, mozzarella, mushrooms, cooked ham.

4 - Vegetariana

     £10.00

Tomato sauce, mozzarella, zucchini, asparagus & broccoli.

5 - Sapori d'Italia

      £10.00

Tomato sauce, mozzarella, pear, nuts, parmesan & rocket leaves.

6 - Capricciosa

     £11.00

Tomato sauce, mozzarella, parma ham, artichokes, mushrooms, black olives, boiled egg.

7 - Rustica

      £10.00

Tomato sauce, mozzarella, spinach, garlic, mushrooms, pine nuts & goat's cheese.

8 - De Trufa

     £13.50

Tomato sauce, mozzarella, boletus, caramelized onion, truffle cream & parmesan.

9 - Diavola

    £9.50

Tomato sauce, mozzarella, chilli salami.

10-Valtellina

    £13.50

Tomato sauce, mozzarella, bresaola, rocket leaves, shaved Grana Padano cheese.

11-Nunos Pizza

     £12.90

Tomato sauce, mozzarella, ham, artichokes & egg.

Pizze Bianche (without tomato sauce)

1 - Genovese

      £12.90

Mozzarella, basil pesto, cherry tomatoes, shaved Grana Padano, roasted pine nuts.

2 - Salmon

       £12.00

Smoked Salmon, pesto, cherry tomato, red onion, ricotta.

Extra Toppings (£1.00)

Onion, Cherry Tomatoes, Peppers, Sweetcorn, Mortadella, Chili Salami, Cooked Ham, Parma Ham, Guanciale, Tuna, Anchovies.

Extra Toppings (£1.50)

Truffle, Prawns.

Pane All'aglio

1 - Pane All'aglio

     £5.00

Pizza dough with garlic butter.

2 - Pane All'aglio con Formaggio

     £6.00

Pizza dough with garlic butter and mozzarella cheese.

Dolci

Tiramisu alla Fragole

Strawberry Tiramisu

   £4.50

Tiramisu Classico

Coffee Tiramisu

   £4.50

Torta di Formaggio

Creamed cheesecake with fruits of the forest jam.

  £4.50

Mousse di Cioccolato

Homemade chocolate mousse with Amaretti Biscuit.

    £4.50

Gelato

Three scoops of ice cream (Ask waiter for selection of flavours.)

  £2.75

Dessert of the day

Ask waiter.

£4.50



Vegan



Vegetarian



Gluten



Dairy



Egg



Shellfish



Lupin



Peanuts



Sesame



Sulphur
Dioxide



Fish



Tree Nuts



Celery



Crustaceans

nunos@TheExpress

Vini | Wines



Al bicchiere

By the glass

Glass

Vini bianchi

White wines

Pinot Grigio Zonin - House Wine (15 cl)

£4.00

Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse. Lightly dry yet extremely fresh. Its pleasantly balanced and elegant structure makes this an unusually refined wine.

Soave Classico Zonin (15 cl)

£4.50

From the volcanic soil classico area of the Soave DOC comes this expressive dry white, savoury and mineral, with notes of white stone fruit, white spices and a refreshing aftertaste.

Vini rosati

Rosé wines

Zonin Pinot Grigio Blush - House Wine (15 cl)

£4.00

Very fine aromas with floral and fruity notes. Delicately dry, with an excellent balance, freshness and good structure that leads to a clean and persistent fruity aftertaste. Pairs well with light appetizers, pasta, grilled fish or white meat.

Vini rossi

Red wines

Chianti Classico - House Wine (15 cl)

£4.00

Bursting with strawberry, red berries, and notes of sage, spice cake, and subtle earth. Vibrant and medium bodied, revealing lively cherry and exotic spice and leading to polished tannins and a delicate finish.

Corney & Barrow Rouge, Vin de Pays (15 cl)

£4.00

A blend of old vine Carignan and Cabernet Sauvignon with a dash of warm hearted Grenache, from the heart of the Minervois area. Instantly appealing, with vibrant red and dark fruit flavours, silky smooth tannins and a long spicy finish.

Misterio Malbec, Finca Flichman (15 cl)

£4.25

Deep red in colour, with a complex aroma of violets and black plums. On the palate, plush flavours of blackberries and tobacco leaves are complemented by sweet tannins and an elegant and complex finish.

Vini frizzanti

Prosecco

Zonin Cuvée 1821 (*Benjamin 20 cl*) £9.50

Cava

Vilarnau Brut Reserva (*Benjamin 20 cl*) £8.70

Champagne

Mandois Brut Origine (*Half Bottle 37.5 cl*) £27.00

Vini dolci

Sweet wines

Glass

Vin Santo del Chianti Classico Catello d'Albola (*5 cl*) £6.75

Sauternes Thomas Barton Réserve (*5 cl*) £4.00

Vini fortificati

Fortified wines

Sherry

Manzanilla Victoria (*5 cl*) £2.50

Fino Tio Pepe (*5 cl*) £3.50

Amontillado Viña AB (*5 cl*) £3.50

Oloroso Bertola (*5 cl*) £3.50

Pedro Ximénez Bertola (*5 cl*) £3.50

Port

Cockburn's Ruby (*5 cl*) £4.00

Ferreira Tawny (*5 cl*) £5.00

Vini bianchi

White wines

Bottle

Pinot Grigio Zonin - House Wine (75 cl)

£19.50

Delicately fruity, relatively full and ample with an ensemble of aromas of great finesse. Lightly dry yet extremely fresh. Its pleasantly balanced and elegant structure makes this an unusually refined wine.

Masseria Altemura Fiano (75 cl)

£22.00

Intense and fruity with fresh hints of almond blossoms, peach, and honey. Palate is dry, medium-bodied, and crisp, revealing perfectly ripened apricots, stone minerals, and a rich texture that leads to a refreshing finish.

Castello del Poggio Moscato d'Asti (75 cl)

£24.50

Intense bouquet with scents of orange blossoms, honeysuckle, musk, and peaches. Delicate palate, semi-sweet with subtle notes of ripe pear and apple; leads to a long finish.

Insolia Feudo Principi di Butera (75 cl)

£23.00

From warm Sicily comes this full bodied dry white that shows a wide bouquet of tropical fruit, banana and almond together with citrus notes. Complex and elegant.

Soave Classico Zonin (75 cl)

£22.00

From the volcanic soil classico area of the Soave DOC comes this expressive dry white, savoury and mineral, with notes of white stone fruit, white spices and a refreshing aftertaste.

Gavi di Gavi Fratelli Antonio e Raimondo (75 cl)

£30.00

Cortese grapes from the best soils in the town of Gavi produce this aromatic white with floral notes. Light-bodied, crisp and mineral. Classic Italian white.

Verdejo Rueda Protos (75 cl)

£18.00

100% Verdejo grapes aged on its lees produce this fresh, fruity and well balanced white with notes of tropical fruits, citrus and green apple and hints of white blossom and fennel. Complex and elegant with a long finish.

Sauvignon Blanc Geyser Peak (75 cl)

£18.00

A medium bodied, crisp Sauvignon blanc that shows herbal notes, citrus and tropical fruit with refreshing acidity.

Hardy's William Hardy Chardonnay (75 cl)

£17.00

A fresh, full-bodied Chardonnay with melon and white peach flavours, beautifully combined with hints of spice from subtle oak ageing.

Vini rosati

Rosé wines

Bottle

Zonin Pinot Grigio Blush - House Wine (75 cl)

£19.50

Very fine aromas with floral and fruity notes. Delicately dry, with an excellent balance, freshness and good structure that leads to a clean and persistent fruity aftertaste. Pairs well with light appetizers, pasta, grilled fish or white meat.

Aire De Protos (75 cl)

£19.00

70% Tempranillo, 15% Garnacha, 15% Verdejo & Albillo. Delicately suggestive with red & white fruits' aromas, peach and subtle floral notes. Silky and tempting wine with a fruity & gourmand finish. Perfect for light meals such as salad. Also good with fish & seafood.

Château la Tour de l'Évêque, Côtes de Provence (75 cl)

£25.00

A classic Provence dry rosé. Very complex and structured wine with layers of peach, sweet grapefruit and liquorice, leading to a long slightly bitter finish.

Vini rossi

Red wines

Chianti Classico - House Wine (75 cl)

£19.00

Bursting with strawberry, red berries, and notes of sage, spice cake, and subtle earth. Vibrant and medium bodied, revealing lively cherry and exotic spice and leading to polished tannins and a delicate finish.

Zonin Montepulciano d'Abruzzo (75 cl)

£21.00

A warm ruby-red wine with a solid core of ripe berry fruit, velvety tannins and a long finish. A delicious wine that as well as being successful in Italy has gained enormous popularity internationally.

Flagstone Writer's Block Pinotage (75cl)

£25.95

A single vineyard Pinotage that shows lots of ripe dark fruit, warm spices and chocolate, with a hint of fresh mint and vanilla. Elegant and powerful, long and luscious.

Gran Feudo Viñas Viejas Reserva (75 cl)

£25.30

Old-vine tempranillo and garnacha grapes for this reserva red with jammy fruit notes, well structured and with plenty of volume and elegance, enhanced by oak ageing.

Amarone della Valpolicella Zonin (75 cl)

£56.00

Made from partially dried grapes (Appassimento method) concentrating alcohol, flavours and aromas, resulting on a wine that is full bodied with red fruit and savoury notes, velvety sweet tannins and a long lingering finish.

Bottle

Marqués de Riscal Reserva (75 cl)

Classic Rioja with spicy, balsamic aromas of great complexity, notes of ripe dark berries and light toasted nuances. On the palate it is full and tasty, with good structure and rounded, elegant tannins. The finish is long and fresh, with a slight reminder of the fine oak.

£33.00

Marqués de Riscal Gran Reserva (75 cl)

Very elegant, complex nose, with aromas of black fruit and lots of spice. It is smooth and round in the mouth, with tannins which are firm, yet silky and very sweet coating the whole palate. The finish is long, lingering, fresh and balanced with a hint of fine elegant tannins.

£51.00

Rioja Bordón Reserva (75 cl)

Intense aromas of ripe red fruit, toffee, chocolate, cedar and spices. Well structured and balanced in mouth with a good fruit sensation. Elegant with a deep aromatic finish.

£24.00

Marqués de Murrieta Reserva (75 cl)

Classic Rioja profile. Two years in American oak barrels produce a wine that combines complexity and finesse. Ripe black fruit and liquorice dominance, fresh and elegant with great concentration and structure and a long velvety finish.

£33.00

Corney & Barrow Rouge, Vin de Pays (75 cl)

A blend of old vine Carignan and Cabernet Sauvignon with a dash of warm hearted Grenache, from the heart of the Minervois area. Instantly appealing, with vibrant red and dark fruit flavours, silky smooth tannins and a long spicy finish.

£17.00

Misterio Malbec, Finca Flichman (75 cl)

Deep red in colour, with a complex aroma of violets and black plums. On the palate, plush flavours of blackberries and tobacco leaves are complemented by sweet tannins and an elegant and complex finish.

£21.00

Soraie Veneto, Cecilia Beretta (75cl)

An innovative and unique take on the Amarone style, made with a blend of international and local grape varieties. Rich, velvety and round on the palate, with flavours of black plums, black cherry, vanilla and a chocolatey finish.

£27.00

Vini frizzanti

Bottle

Prosecco, Cava, Champagne

Prosecco

| | |
|--------------------------|--------|
| Zonin Cuvée 1821 (75 cl) | £24.00 |
| Zonin Ice (75 cl) | £25.00 |

Cava

| | |
|-------------------------------|--------|
| Vilarnau Brut Reserva (75 cl) | £23.00 |
| Vilarnau Brut Rosé (75 cl) | £23.00 |

Champagne

| | |
|------------------------------|--------|
| Mandois Brut Origine (75 cl) | £46.00 |
| Veuve Clicquot Brut (75 cl) | £70.00 |
| Veuve Clicquot Rosé (75 cl) | £75.00 |

Vini fortificati

Fortified wines

Sherry

| | |
|------------------------------|-------|
| Manzanilla Victoria (5 cl) | £2.50 |
| Fino Tio Pepe (5 cl) | £3.50 |
| Amontillado Viña AB (5 cl) | £3.50 |
| Oloroso Bertola (5 cl) | £3.50 |
| Pedro Ximénez Bertola (5 cl) | £3.50 |

Port

| | |
|------------------------|-------|
| Cockburn's Ruby (5 cl) | £4.00 |
| Ferreira Tawny (5 cl) | £5.00 |